



Celebration of Life

BEREAVEMENT PACKAGE

Surrounded by serene waters and with a sensitive and understanding team, Hillarys Yacht Club is a relaxed and informal venue in which to celebrate memories and say your final goodbyes.

Other catering and beverage options may be available. Minimum spend of \$1000 required on food and beverage catering. To discuss your requirements, please call our Functions Team on (08) 9246 2833 or email functions@hillarysyachtclub.com.au.

Catering Platters

SANDWICH \$75

Traditional sandwich triangles with chef selection of fillings NF (40pc)

GLUTEN-FREE SANDWICH \$95

Traditional sandwich triangles made gluten-free with chef selection of fillings NF, GF (40pc)

BREAD AND DIPS \$60

Chargrilled Turkish bread with extra virgin olive oil, dukkah and dips V

ANTIPASTO \$100

Sliced continental meats, ham, salami and prosciutto, marinated feta, olives, vegetable antipasto and pickles served with grissini NF

SAVOURY PLATTER \$135

Miniature beef and beer pies, sausage rolls and quiche Lorraine served with tomato relish and BBQ sauce NF (30pc)

SEAFOOD \$175

Cooked peeled prawns, Tasmanian smoked salmon, Salt and pepper squid, battered barramundi bites with lime aioli and sweet chilli NF (50pc)

OYSTER \$130

(Subject to change depending on Market Price)

3 Dozen fresh oysters served with tabasco, mignonette, wasabi mayonnaise GF, DF, NF

VEGETARIAN ASIAN \$125

Vegetarian spring rolls, potato and pea curry puffs, vegetable gyoza served with sweet chilli and plum ginger dipping sauces V, NF, DF (30pc)

VEGAN AND GLUTEN-FREE \$150

Pumpkin and Spinach Quiche, Potato and Herb Pie, Spinach and Ricotta Sausage Rolls VN, GF, NF (30pc)

CHEESEBOARD \$100

Selection of Australian cheeses garnished with dried fruit, nuts, quince paste, lavash and water crackers (for ten people)

SEASONAL FRUIT \$50

Sliced fresh seasonal fruit VN, GF, NF (for ten people)

SWEET TREATS \$150

Chef selection of cakes, slices and sweet treats (30pc)

Bar Tab

Our bar is available to pay for drinks on consumption or have your guests purchase their own drinks. Please select a maximum of 2 Sparkling, 3 White or rose wines and 3 red wines for your guests. you can choose to have all tap beers available or your own selection.

CHAMPAGNE/SPARKLING

Yellowglen Yellow 28.0
Brown Brothers Prosecco 38.0
Henkell Trocken 35.0
Wolfblass Bilyara Brut 25.0
Oyster Bay Sparkling Cuvee Brut 42.0
Oyster Bay Sparkling Cuvee Rosé 42.0
Seppelt Sparkling Shiraz 45.0
Chandon NV Brut 55.0
Moet & Chandon Brut Imperial 110.0

WHITE WINE AND ROSE

Hartogs Plate Semillon Sauvignon Blanc (WA) 25.0
Amberley Chenin Blanc (WA) 28.0
Trentham La Familia Moscato (NSW) 28.0
Devils Lair Fifth Leg Semillon Sauvignon Blanc (WA) 32.0
Devils Lair Fifth Leg Rosé (WA) 32.0
Oyster Bay Chardonnay (NZ) 40.0
Saint Clair Sauvignon Blanc (NZ) 42.0
Cape Mentelle Semillon Sauvignon Blanc (WA) 49.0
Hartogs Plate Moscato (WA) 25.0
Wolf Blass Bilyara Chardonnay (SA) 25.0
Upside Down Sauvignon Blanc (NZ) 28.0
Brown Brothers Crouchen Riesling (VIC) 28.0
Alkoomi White Label Semillon Sauvignon Blanc (WA) 33.0
Devils Lair Hidden Cave Semillon Sauvignon Blanc (WA) 40.0
Leo Buring Riesling (SA) 42.0
Oyster Bay Sauvignon Blanc (NZ) 42.0
Woodlands Estate Chardonnay (WA) 50.0
Cavaliere D'oro Camanile Pinot Grigio (ITALY) 45.0
Shaw and Smith Sauvignon Blanc (SA) 55.0

RED WINE

Hartogs Plate Cabernet Merlot (WA) 25.0
Wolf Blass Yellow Label Merlot (SA) 25.0
Alkoomi White Label Cabernet Merlot (WA) 39.0
Pepperjack Shiraz (SA) 42.0
Taylors Jaraman Cabernet Sauvignon (SA) 49.0
Wolf Blass Yellow Label Shiraz (SA) 25.0
Devils Lair Fifth Leg Cabernet Sauvignon Shiraz Merlot (WA) 32.0
Alkoomi White Label Shiraz (WA) 39.0
Devils Lair Hidden Cave Cabernet Shiraz (WA) 40.0
St Huberts The Stag Tempranillo Shiraz (VIC) 32.0
Oyster Bay Merlot (NZ) 42.0
Oyster Bay Pinot Noir (NZ) 45.0
Pepperjack Malbec (SA) 45.0
Elderton Shiraz (SA) 55.0
Penfolds The Creative Genius Cabernet Sauvignon 69.0

TAP BEER/CIDER

Great Northern Super Crisp Lager 3.5% 6.0/10.0
4 Pines Pacific Ale 3.5% 7.0/12.0
Brookvale Union Ginger Beer 4% 7.0/12.0
Bulmers Original Cider 4.7% 7.0/12.0
Carlton Draught 4.6% 6.0/10.0
Peroni Nastro Azzuro 5.1% 8.0/14.0
Guinness 4.2% 7.0/12.0
Kilkenny 4.3% 7.0/12.0
Beer of the Month

BOTTLED BEER/CIDER

LOW ALCOHOL

Coopers Ultra Light 0.5% 5
Cascade Premium Light 2.4% 7.5
Peroni Leggera 3.5% 8.5
Little Creatures Rogers 3.8% 9
Heineken 0% 6.5

CIDER

Strongbow Sweet, Apple, Pear 5% 8.5
Strongbow Blossom 8.2% 9

FULL STRENGTH

Hahn Super Crisp GF 4.2% 8.8
Corona 4.5% 9.5
Fat Yak Pale Ale 4.7% 9.5
Stella Artois 4.8% 9
Crown Lager 4.9% 9
Victoria Bitter 4.9% 8.5
Heineken 5% 9
Peroni Nastro Azzuro 5.1% 9.5
Little Creatures Pale Ale 5.2% 9.5

SPIRITS

Absolut Vodka 8.5
Bombay Sapphire Gin 9
Bacardi white rum 8.5
Johnny Walker Red Label 8.5
Jim Beam White Label 8.5
Jack Daniels 8.5
Bundaberg Rum 8.5
Black Bottle Brandy 8.5
Captain Morgans Gold Spiced Rum 8.5
Kraken Black Spiced Rum 9
Glenfiddich 10.5
Glenmorangie 13

+Mixer from 1.5

Booking Request

YOUR DETAILS

Contact name:

Telephone:

Email:

Address:

HYC Membership Number (if applicable):

How did you hear about our function venues?

Internet Search Word of Mouth Facebook HYC Member

Event planning directory Other

EVENT DETAILS

Event Date:

Start Time:

Finish Time:

Preferred Function Room:

Approximate number of guests:

To discuss my event options please contact me via: Phone Email

Other special requirements/notes: